Annual Index

Volume 68
1991

Subject

1,3-CYCLOADDITION,
nitrile oxide, olefinic fatty acid esters, synthesis, isoxazolines, 886
2-ALKOXYALKYL ETHOXYLATE SURFACTANTS,
synthesis *via* bromoalkoxylation of 1-olefins, surface properties, 348
5,13-DOCOSADIENOIC ACID,
5-eicosenoic acid, meadowfoam fatty amides, 190
7,10-DIHYDROXY-8(E)-OCTADECENOIC,
from, oleic acid, by bioconversion, 99

A

α-OLEFIN SULFONATE,
preparation by sulfonation of internal olefins, hydrolysis of β-sultones, 623
α-SULFO METHYL ESTERS AND LIQUID LAUNDRY DETERGENTS,
in liquid laundry detergents, as lime soap dispersants, in hard surface cleaning, as fabric softeners, 59
ACIOA EDULIS (PRANCE) SYN. *COUEPIA EDULIS* (CHRYSOBALANACEAE),
seed oil, conjugated fatty acids, 183
ACTIVATED CARBON,
adsorption isotherms, *Cucurbita moschata*, seed oil, 596
ACYL-EXCHANGE REACTIONS,
lipase-mediated, butteroil in anhydrous media, 171
ADDUCTS,
cyclic acid anhydrides, and fatty amines, as anti-rust, additives, cutting fluids, 92
ADSORPTION ISOTHERMS,
squash, *Cucurbita moschata*, seed oil, activated carbon, 596
ALCOHOL ETHOXYLATES,
rate of ethoxylation, ethylene oxide distribution, supercritical fluid chromatography, 544
ALDEHYDES,
simple and quick determination, in, autoxidized, fish, oils, vegetable, 748
AMINE OXIDES,
preparation of high-active powder, as foam modifiers, as lime soap dispersants, as soap bar plasticizers, 619
AMINO ACIDS,
role of, autoxidation of, milk fat, 47
ANALYSIS OF,
tert-butyl hydroquinone, in ethyl esters, of fish oil, 659
ANIMAL FATS,
enzymic hydrolysis, organic solvents, of temperatures below their melting points, 324
ANTIOXIDANT,
musizin, in, *Rumex japonicus* Houtt, 735
ANTIOXIDANT ACTIVITY,
plant extracts, family Labiatae, 109
sage, extracts, supercritical CO_2 extraction, 731
ANTIOXIDANT EFFECT,
of natural phenols, olive, 669
ANTIOXIDANT EFFECTS,
of phospholipids, on perilla oil, 119
ANTIOXIDANTS,
extraction and identification, in, oats, 365
ANTIOXIDATIVE,
effects, of phospholipids on milk fat, 938
ANTIOXIDATIVE ACTIVITIES,
tocotrienols, phospholipid, liposomes, 114
ANTIOXIDATIVE ACTIVITY,
measurement, lipid peroxidation, 941
ANTIOXIDATIVE EFFECTS,
polyamines, 353
tocopherol, ascorbic, acid, fish oil/lecithin/water system, 881
ARACHIDONIC,
acids, effects of, aging, *Mortierella* mycelium, production, 775
ASCORBIC ACID,
tocopherol, antioxidative effects, fish oil/lecithin/water system, 881
ASPERGILLUS FLAVUS,
damage, cottonseed by, seed coat permeability, 522
ASSESSMENT OF USED FRYING OLIVE OILS,
evaluation, of, nonpolar methyl esters, by, column, and, gas, chromatography, 443
ATROVENETIN,
potent antioxidant compound, *Penicillium* species, 666
AUTOXIDATION OF,
milk fat, role of, amino acids in, 47
AUTOXIDIZED,
fish, oils, simple and quick determination, aldehydes, vegetable, 748
AZIMA TETRACANTHA SEED OIL,
novel, fatty acids, 978

B

β-CAROTENE,
chlorophyll, pigments, Moroccan virgin olive oils, HPLC, 672
BACILLUS SP., 553
BAR SOAP LATHERING AND SOLUBILITY,
prediction by differential scanning calorimetry, polymorphism, 450
BIOAVAILABILITY,
iron, soy flour, effect of dry heat, 944
BIOCATALYSIS,
wax esters, production, 20
BIS-(1-ALKOXYMETHYL)OLIGO(ETHYLENE GLYCOL)DI—PHOSPHATE,
synthesis from oligo(ethylene glycol) diglycidyl ethers, 268
BISOXATHIOLANE SULFIDES,
dioxoene fatty acid, 313
BLEACH ACTIVATORS, 532
BLEACHING AND STAINING,
kinetics, 532
BLEACHING CLAY,
de-oiling, contaminated, high-pressure, extraction, 922
BLEACHING OF,
cottonseed, soybean, oils, hydrogen, generated *in situ*, 791
BLOCK COPOLYMER GELS,
mechanism of gel formation, reversible gelation, 206
BOLDINE,
inhibitory effect, fish oil, oxidation, 935
BRACHYSTEGIA NIGERICA,
Hoyle, seed oil, composition, A.P.D. Jones, 649
BRUNFELSIA AMERICANA,
seed oil, fatty acids, 608

C

C_{21}-CYCLOALIPHATIC DICARBOXYLIC ACID SODIUM SALTS,
synthesis from dehydrated castor oil fatty acids, surface properties, 133
C_{21}-CYCLOALIPHATIC DI- AND MONOETHANOLAMIDES,
surface properties, 133
C_{21}-CYCLOALIPHATIC DIOL SULFATES,
surface properties, 133
C_{23}-CYCLOALIPHATIC DICARBOXYLIC ACID SODIUM SALTS,
synthesis from dehydrated castor oil fatty acids, surface properties, 133
C_{23}-CYCLOALIPHATIC DI- AND MONOETHANOLAMIDES,
surface properties, 133
C_{23}-CYCLOALIPHATIC DIOL SULFATES,
surface properties, 133
C_{36} DIMER ACID ESTERS,
preparation, kinetics, 583
CANOLA OIL,
deodorizer distillate, methylation, enzymatic, 970
CANOLA OILS,
phospholipid composition, during, processing, 241
CANOLA PRESS OILS,
effect of, heat treatments, on, oxidative stability, 407
effect of, heat treatments, non-triglyceride components, 401
CAROTENOIDS,
quenching mechanisms, photosensitized oxidation, soybean oil, 653
CASTOR BEAN NEUTRAL LIPIDS,
characterization of, mass spectrometry/mass spectrometry, 863
CASTOR OIL,
solid fat, from, simultaneous, hydrogenation and dehydration, 179
decomposition, secondary esters, with fatty acids, 642
oleic acid, kinetics, esterification reaction, 639
CELLULASE,
alkaline, detergent mechanism, 553
CHARACTERISTICS OF,
thiobarbituric acid reactivity, oxidized fats and oils, 51
CHARACTERIZATION,
contamination, Chinese vegetable tallow, 123
lipids, pickled lambskins, 585
CHEMICAL,
sensory, characteristics, menhaden oil, soybean oil blends, 281
and, nutritional, studies, Hanshi, *Perilla frutescens*, 781
CHEMICAL AND PHYSICAL ANALYSES,
of oils, from, Cucurbitaceae, 428
CHEMICAL AND PHYSICAL PROPERTIES,
high melting glyceride, fractions of, margarines, 153
CHEMICAL COMPOSITION,
of, tobacco seeds, 29
CHEMILUMINESCENCE,
shelf-life dating, fish meats, oxidative rancidity, 39
CHINESE VEGETABLE TALLOW,
characterization, contamination, stillingia oil, 123
CHIRAL CHROMATOGRAPHY,
of, triacyl-*sn*-glycerols, 695
CHIRAL-PHASE HPLC,
by reversed-phase, determination, molecular species, triacylglycerols, 702
CHLOROPHYLL,
β-carotene, pigments, Moroccan virgin olive oils, HPLC, 672
CHLOROPROPANOLS,
protein, hydrolysates, 785
CHOLESTEROL,
separation, fatty acid esters, supercritical carbon dioxide, 224
oxidation, heated, lard, 763
oxidative interactions, measurement, 496
oxidative interactions, with, triacylglycerols, 931
CHROMATOGRAPHY COLUMN,
nonpolar methyl esters, assessment of used frying olive oils, 443
COCOA BUTTER,
Ivory Coast, phospholipid composition, lipid seed crystal isolates, 385
substitutes, lipase-catalyzed ester interchange, modification, vegetable fats, 726
COCONUT,
roasted, volatile flavor compounds, 873
COCONUT OIL,
effects, minor components, crystallization, 577
COLOR-PIGMENT CORRELATION,
virgin olive oil, 332
CONFECTIONERY FATS,
differential scanning calorimetry, triglycerides, 591
CONJUGATED FATTY ACIDS,
in, seed oil, *Couepia longipendula* (Chrysobalanaceae), 440
seed oil, *Acioa edulis* (Prance) syn. *Couepia edulis* (Chrysobalanaceae), 183
COTTONSEED,
ethanol, extraction, process engineering, economic evaluation, 418
oils, bleaching of, hydrogen, generated *in situ*, 791
microwave heating, prevent, deterioration, during storage, 834
COTTONSEED BY,
damage, *Aspergillus flavus*, seed coat permeability, 522
COTTONSEED OIL,
viscosity of, fractionation solvents, solutions, 128
triacylglyceride composition, HPLC, GC, 840
COUEPIA,
seed oil, conjugated fatty acids, 440
CRUDE OIL QUALITY,
estimation, soybean oil, 285
CRYSTAL STRUCTURES,
and, melting points, of, unsaturated, triacylglyerols, in the β phase, 371
CRYSTALLINE,
fractionation, hydrogenated, sunflowerseed oil, HPLC analysis, 793
CRYSTALLIZATION,
polymorphism, melting behavior, shortening, 63
coconut oil, effects, minor components, 577
CRYSTALLIZATION DYNAMICS,
model emulsions, magnetic, resonance imaging, 481
CUCURBITA MOSCHATA,
seed oil, adsorption isotherm, activated carbon, 596
CUCURBITACEAE,
chemical and physical analyses, of oils, 428
CUPHEA VISCOSISSIMA,
medium-chain fatty acids, 515
CUTTING FLUID ADDITIVES,
from, fatty alcohols, 44
CUTTING FLUIDS,
adducts, cyclic acid anhydrides, and fatty amines, as anti-rust, additives, 92
CYCLIC ACID ANHYDRIDES,
and fatty amines, adducts, as anti-rust, additives, cutting fluids, 92
CYCLOPROPENES,
Malvaceae oils, 524
CYCLOPROPENOID FATTY ACIDS,
seed oils, Malvaceae, 518
GC-MS characterization, methyl esters, oxazoline derivatives, 963

D

DAMAGE, cottonseed by, *Aspergillus flavus*, seed coat permeability, 522
DAMAGED SOYBEANS,
FTIR estimation, free fatty acid content in crude oils, 448
DEACIDIFICATION,
sulfur olive oil, 818
DEACIDIFICATION OF,
olive oils, supercritical fluid extraction, 474
DECOLORATION,
vegetable oils, oleoresins, recovery, unaltered pigments, 809
DECOMPOSITION,
secondary esters, castor oil, with fatty acids, 642

DEEP-FRYING OIL,
tocopherol, fluorescence, levels, measurement for oil assessment, 163
DEGRADATION,
unsaturated, triglycerides, into, pressurized reactor, 259
DEODORIZER DISTILLATE,
canola oil, enzymatic, methylation, 970
DESORPTION,
soy oil lutein, from, rice hull cristobalite, polar solvents, 493
DETERGENT MECHANISM,
alkaline cellulase, 553
DETERMINATION OF,
lead, frying oils, by direct current plasma, atomic emission spectrometry, 678
DIFFERENTIAL SCANNING CALORIMETRY,
confectionery fats, triglycerides, effects of, cooling and heating rate variation, 591
hydrogenated, sunflowerseed oil, 799
DIMER ESTERS,
preparation, as lubricants, 600
DIMERIC OXIDATION PRODUCT,
(+)-catechin, lipid peroxidation, 131
DIOXOENE FATTY ACID,
bisoxathiolane sulfides, 313
DOCOSAHEXAENOIC ACID (DHA),
production, *Thraustochytrium aureum* ATCC 34304, 509
DOUBLE-CHAIN DIPHOSPHATE SURFACTANTS,
synthesis and surface properties, 268

E

EDIBLE,
quality characteristics, 446
EFFECT OF,
Maillard reaction, volatile products, lipid oxidation, 758
heat inactivation of lipoxygenase, lipid oxidation, lake herring, *Coregonus artedii*, 752
EICOSAPENTAENOIC,
acid, production, marine bacterium, 504
acids, effects of, aging, *Mortierella* mycelium, production, 775
EICOSAPENTAENOIC ACID (EPA),
concentrate, preparation, from, *Porphyridium cruentum*, 16
ENZYMATIC,
glycerolysis, of fats and oils, 1
glycerolysis, of, fats and oils, monoglycerides, high yield, 6
methylation, canola oil, deodorizer distillate, 970
ENZYMATIC MODIFICATION,
soy protein concentrates, fungal, and bacterial proteases, 102
ENZYME,
cellulase, detergent enzyme, removal of sebum soil on cotton fiber, 553
ENZYMIC HYDROLYSIS,
animal fats, organic solvents, of temperatures below their melting points, 324
ESTERIFICATION REACTION,
kinetics, castor oil, oleic acid, 639
ETHANOL,
extraction, cottonseed, process engineering, economic evaluation, 418
ETHYLENE OXIDE DISTRIBUTIONS,
analysis by supercritical fluid chromatography, Weibull-Tornquist effect, 544
EVALUATION,
commercial nickel catalysts, hydrogenation, of soybean oil, 680
EVENING PRIMROSE OIL,
supercritical carbon dioxide extraction, 422
EXTRACTION,
miscella, ethyl alcohol, deacidification, sulfur olive oil, 818
EXTRACTION AND IDENTIFICATION,
antioxidants, in, oats, 365
EXTRUSION COOKING,
protein functionality modification, 200

F

FABRIC SOFTENING, 59
FAMILY LABIATAE,
antioxidant activity, plant extracts, 109
FATS AND OILS,
near infrared spectral patterns of, fatty acid, 827
FATTY ACID,
near infrared spectral patterns of, fats and oils, 827
FATTY ACID COMPOSITION,
oil, soybean leaves, grown at extreme temperatures, 106
FATTY ACID ESTERS,
viscosity behavior, in solution, 147
separation, from, cholesterol, supercritical carbon dioxide, 224
separating, supercritical CO_2, process conditions, 687
FATTY ACID METHYL ESTER PEAKS,
in liquid canola shortening, 138
FATTY ACID METHYL ESTERS,
heat of combustion, estimation, 56
FATTY ACIDS,
melting point, polymorphism, *trans* fatty, soft margarine, 70
viscosities, relationship, chainlength, 488
Brunfelsia americana, seed oil, 608
saturated, supercritical carbon dioxides, 912
novel, *Azima tetracantha* seed oil, 978
FATTY ALCOHOLS,
cutting fluid additives, properties, 44
FATTY AMIDES,
lipase catalyzed formation, 95
FENNEL OIL,
preparation, petroselinic acid, 604
FILTRATION,
activated carbons, peroxide, thiobarbituric, acid, carbonyl, values, autoxidized, soybean oil, 561
FISH MEATS,
shelf-life dating, oxidative rancidity, measured by, chemiluminescence, 39
FISH OIL,
solubilization, of, vitamin C, 740
analysis of, *tert*-butyl hydroquinone, in ethyl esters, 659
oxidation, inhibitory effect of boldine, 935
FLAVOR REVERSION,
of, soybean oil, minor components, 769
FLAVORS,
potatoes, deep-fried in a beef tallow blend, 294
FLAXSEED,
measurement, of, oil, by, near-infrared reflectance spectroscopy, 34
FOENICULUM VULGARE,
preparation, petroselinic acid, 604
FRACTIONATION,
hydrogenated, sunflowerseed oil, HPLC analysis, 793
FRENCH FRIES,
quality assessment, of industrial, prefried, 299
FRYING OIL ASSESSMENT, 443
FRYING OILS,
lead, determination of, by direct current plasma, atomic emission spectrometry, 678
used, survey, quality, 857
FTIR ESTIMATION,
free fatty acid content in crude oils, from, damaged soybeans, 448

G

GAS,
chromatography, nonpolar methyl esters, assessment of used frying olive oils, 443
GC,
cottonseed oil, triacylglyceride composition, 840
GC-MS CHARACTERIZATION,
methyl esters, oxazoline derivatives, cyclopropenoid fatty acids

963
GEOMETRICAL ISOMERS,
of, linolenic acid, low-calorie spreads, marketed in France, 719
GERMS,
kernels, free primary alcohols, nuts, seeds, fruits and cereals, 869
GLYCERIDES,
high-melting, from hydrogenated canola oil, polymorphic behavior, 907
GLYCEROLYSIS,
enzymatic, of fats and oils, 1
GLYCINE,
aldehydes, heated, effect, toxic volatile, heated, toxic volatile aldehydes, 884
GLYCOLIPIDS,
English walnut, seeds, of the Vidarbha region, Manila tamarind, Kenaf, Myrobalan, 891
GREASE THICKENERS,
hydroxy acid, thermal behavior, 139

H

HANSHI,
chemical, and, nutritional, studies, 781
HEAT OF COMBUSTION,
triglycerides, and, fatty acid methyl esters, estimation of, 56
HEAT-INDUCED SOY PROTEIN GELS,
texture, mechanical properties, 339
HEATED OILS AND FATS,
molecular weight averages, quality assessment, 822
HERRING OIL,
triacylglycerols, fractionation, high-performance, reversed-phase, silver ion, 213
HEXANE MISCELLAS,
soy oil, lutein isotherms, 79
HIGH-PRESSURE,
extraction, de-oiling, contaminated, bleaching clay, 922
HPLC,
chlorophyll, β-carotene, pigments, Moroccan virgin olive oils, 672
preparative, phospholipids, soybean, lecithins, 804
cottonseed oil, triacylglyceride composition, 840
HPLC ANALYSIS,
phenolic antioxidants, tocopherols, and, triglycerides, 359
hydrogenated, sunflowerseed oil, 793
HPLC ON SILICA,
of, triacyl-*sn*-glycerols, stereospecific analysis, 695
HYDROGEN PEROXIDE, 532
HYDROGENATION,
oxidized soybean oil, 337
triacylglycerols, Horiuti-Polanyi scheme, 74
of soybean oil, evaluation, commerical nickel catalysts, 680
HYDROGENATION AND DEHYDRATION,
solid fat, from castor oil, 179
HYDROLYSIS,
of lipids, membrane-emulsion reactor, 852
HYDROPEROXIDE FORMATION,
soybean seeds, storage, 346
HYDROXY ACID,
grease thickeners, thermal behavior, 139

I

IN COTTONSEED OIL,
thermodynamics of, solid formation, 237
IN LIQUID CANOLA SHORTENING,
fatty acid methyl ester peaks, 138
IODOLACTONIZATION,
separation, natural, polyunsaturated fatty acids, 230
IRON,
bioavailability, soy flour, effect of dry heat, 944

J

JOJOBA SEED,
oil, detoxified protein meal, wet process technology, 772

K

KINETICS,
preparation, C_{36} dimer acid esters, 583
esterification reaction, castor oil, oleic acid, 639
KINETICS OF,
inhibited, oxidation, of lipids, 1-octadecanol, 1-palmitoylglycerol, 888
KINETICS OF STAINING AND BLEACHING, 532

L

LARD,
linalyl acetate, methyl silicone, effects, cholesterol, triglyceride, 763
LAURIC ACID-CONTAINING,
triglycerides, in, *Umbellularia, californica* Nutt. (Lauraceae), seeds, 976
LEAD,
frying oils, determination of, by direct current plasma, atomic emission spectrometry, 678
LIME SOAP,
dispersants, 59
LINALYL ACETATE,
methyl silicone, effects, cholesterol, triglyceride, oxidation, 763
LINOLENIC ACID,
of, low-calorie spreads, marketed in France, 719
LIPASE,
selectivity, acyl migration, 1,2-diglycerides, for, hydrolysis, 11
LIPASE-CATALYZED,
production, wax esters, 20
triglyceride hydrolysis, organic solvent, 320
LIPASE CATALYZED FORMATION,
fatty amides, 95
LIPASE-CATALYZED TRANSESTERIFICATION,
preparation, polyunsaturated, phospholipids, 848
LIPASE-MEDIATED,
acyl-exchange reactions, butteroil in anhydrous media, 171
LIPASES,
glycerolysis, hydrolysis, alcoholysis, in, multiphasic systems, solely composed, of substrates, 412
LIPID COMPOSITION,
Murraya koenigii seed, 651
LIPID OXIDATION,
potato slices, simulating, production of potato granules, 167
effect of, Maillard reaction, volatile products, 758
lake herring, effect of, heat inactivation of lipoxygenase, *Coregonus artedii*, 752
LIPID PEROXIDATION,
quasi-dimeric oxidation product, (+)-catechin, 131
measurement, antioxidative activity, with, malonaldehyde, 4-hydroxy nonenal, 941
LIPIDS,
enzymatic, hydrolysis, membrane-emulsion reactor, 852
LITHOGRAPHIC,
letterpress, ink vehicles, from, vegetable oils, 635

M

MAGNETIC,
resonance imaging, model emulsions, crystallization dynamics, 481
MAILLARD REACTION,

volatile products, lipid oxidation, effect of, 758
MALVACEAE,
seed oils, triacylglycerols, 23
seed oils, phospholipids, of, 26
seed oils, cyclopropenoid fatty acids, 518
MALVACEAE OILS,
cyclopropenes, 524
MARGARINES,
chemical and physical properties, high melting glyceride, fractions of, 153
MASS SPECTROMETRY/MASS SPECTROMETRY,
characterization, castor bean neutral lipids, 863
MEADOWFOAM DIMER ACIDS,
preparation, as lubricants, 600
MEADOWFOAM FATTY AMIDES,
preparation, purifiction, 5,13-docosadienoic acid, 5-eicosenoic acid, 190
MEASUREMENT,
of, oil, flaxseed, by, near-infrared reflectance spectroscopy, 34
MECHANISM AND KINETICS OF STAINING AND BLEACHING, 532
MEDIUM-CHAIN FATTY ACIDS,
Cuphea viscosissima, 515
MEDIUM-CHAIN GLYCERIDES,
production of, by immobilized lipase, 499
MELTING POINT,
soft margarine, 70
MENHADEN FISH OIL,
effects of, commercial processing, fat-soluble vitamin, content, 234
MENHADEN OIL,
oxidation, sensory characteristics, 281
METHYL LINOLEATE,
deuterium-labelled, preparation, geometric isomers, 303
METHYL OLEATE,
solubilities, supercritical carbon dioxide, 87
METHYL SILICONE,
effects, cholesterol, triglyceride, oxidation, 763
MICROWAVE HEATING,
oxidative stability, vitamin E, production of fatty acids in oils, 566
of cottonseed, deterioration, during storage, 834
MILK FAT,
autoxidation of, role of, amino acids in, 47
prooxidative, antioxidative, effects, of phospholipids, 938
MINOR COMPONENTS,
effects of crystallization, coconut oil, 577
MODIFICATION OF,
vegetable fats, cocoa, butter substitutes, lipase-catalyzed ester interchange, 726
MOISTURE,
temperature, effect of, phosphorus content, crude, soybean, oil, extracted, from, fine flour, 814
MOLECULAR SPECIES,
triacylglycerols, determination, by reversed-phase, chiral-phase HPLC, 702
MOLECULAR WEIGHT AVERAGES,
quality assessment, heated oils and fats, 822
MONOGLYCERIDES,
enzymatic, glycerolysis, of, fats and oils, high yield, 6
MURRAYA KOENIGII SEED,
lipid composition, 651
MUSIZIN,
antioxidant, in, *Rumex japonicus* Houtt, 735

N

N-(2-HYDROXYALKYL)ALKOXYALKYLAMINES,
synthesis *via* bromoalkoxylation of 1-olefins, surface properties, 348
NATURAL PHENOLS,
olive, antioxidant effect, 669
NEAR-INFRARED REFLECTANCE SPECTROSCOPY,
measurement, of, oil, flaxseed, 34
NEAR INFRARED SPECTRAL PATTERNS OF,
fatty acid, fats and oils, 827
NICOTIANA TABACUM L.,
chemical composition, of, 29
NMR,
^{1}H and ^{13}C magic angle sample spinning, quantitative, triacylglycerol, analysis of whole vegetable seeds, 391
NONIONIC SURFACTANTS (BIODEGRADATION AND AQUATIC TOXICITY),
linear primary alcohol ethoxylates, branched primary ethoxylates, alkylphenol ethoxylates, 610
NONIONIC/ANIONIC SURFACTANT BLENDS,
oily soil removal, optimization of oily soil removal, 525
NONPOLAR METHYL ESTERS,
assessment of used frying olive oils, 443
NUTRITION,
rice bran oil, 956

O

OATS,
antioxidants, extraction and identification, 365
OF MISCELLA,
sulfur olive oil, deacidification, liquid-liquid, 83
OF PHOSPHOLIPIDS,
antioxidant effects, on perilla oil, 119
OILS,
waxes, germs, kernels, nuts, seeds, fruits and cereals, 869
OILY SOIL REMOVAL,
phase inversion temperature, temperature dependence, interfacial tension, 525
OKRA (*HIBISCUS ESCULENTUS*) SEED OIL,
serum cholesterol, triglycerides, and, total lipid fatty acids, rats, in response, 433
OLEIC ACID,
7,10-dihydroxy-8(E)-octadecenoic acid, from, by bioconversion, 99
solubilities, supercritical carbon dioxide, 87
OLEO-DISATURATED TRIACYLGLYCEROL CONTENT,
effect of, palm mid fraction, sal stearin and Borneo tallow, 328
OLEYL GLYCEROLS,
solubilities, supercritical carbon dioxide, 87
OLIVE,
of natural phenols, antioxidant effect, 669
OLIVE OILS,
supercritical fluid extraction, deacidification of, 474
OMEGA-THREE FATTY ACIDS,
purslane, *Portulaca oleracea*, tissues, 198
ON PERILLA OIL,
antioxidant effects, of phospholipids, 119
OXIDATION,
menhaden oil, sensory characteristics, 281
of lipids, kinetics of, 1-octadecanol, 1-palmitoylglycerol, 888
fish oil, inhibitory effect of boldine, 935
OXIDATIVE INTERACTIONS,
cholesterol, measurement, 496
OXIDATIVE RANCIDITY,
fish meats, measured by, chemiluminescence, 39
OXIDATIVE STABILITY,
canola press oils, effect of, heat treatments, 407
coconut oil, effect of, processing, composition, 574
vitamin E, production of fatty acids in oils, microwave heating, 566
OXIDIZED FATS AND OILS,
characteristics of, thiobarbituric acid reactivity, 51
OXIDIZED SOYBEAN OIL,
hydrogenation, 337

P

PALM KERNEL OIL,
slip melting point, 144

PENICILLIUM SPECIES,
atrovenetin, potent antioxidant compound, 666
PEPTIDOGLUTAMINASE,
deamination, protein, protein hydrolysates, food use, for improved, 459
PERILLA FRUTESCENS,
chemical, and, nutritional, studies, 781
PERMEABILITY CHANGES,
of phospholipid vesicles, surfactants, 315
PEROXYL AND HYDROXYL RADICAL SCAVENGING ACTIVITY,
natural, phenolic antioxidants, 307
PETROSELINIC ACID,
preparation, *Foeniculum vulgare*, fennel oil, 604
PHENOLIC ANTIOXIDANTS,
natural, peroxyl and hydroxyl radical scavenging activity, 307
HPLC analysis, 359
PHOSPHOLIPASE D ACTIVITY IN HEXANE, 176
PHOSPHOLIPID,
liposomes, antioxidative activities, tocotrienols, 114
PHOSPHOLIPID COMPOSITION,
canola oils, during, processing, 241
lipid seed crystal isolates, from, Ivory Coast, cocoa butter, 385
PHOSPHOLIPID VESICLES,
permeability changes, surfactants, 315
PHOSPHOLIPIDS,
of, Malvaceae, seed oils, 26
preparative, HPLC, soybean, lecithins, 804
polyunsaturated, preparation, lipase-catalyzed transesterification, 848
prooxidative, antioxidative on milk fat, 938
PHOSPHORUS CONTENT,
crude, soybean, extracted, from, fine flour, 814
PHOTOOXIDATION,
singlet molecular oxygen, peanut, oils, of soybean, sunflower, 662
PHOTOSENSITIZED OXIDATION,
soybean oil, quenching mechanisms, carotenoids, 653
PICKLED LAMBSKINS,
lipids, characterization, 585
PLANT EXTRACTS,
family Labiatae, antioxidant activity, 109
POLYAMINES,
antioxidative effects, 353
POLYMORPHIC TRANSFORMATION,
POS, 710
POLYMORPHISM,
soft margarine, 70
crystallization, melting behavior, shortening, 63
of, POS, kinetics, melt crystallization, 716
of, POS, polymorphic transformation, 710
triacylglyerols, in the β phase, 371
triacylglycerols, 895
high-melting, glycerides from hydrogenated canola oil, 907
POLYUNSATURATED FATTY ACIDS,
production of, odd chain, *Mortierella* fungi, 254
separation of, by, iodolactonization, 230
PORPHYRIDIUM CRUENTUM,
eicosapentaenoic acid (EPA), concentrate, preparation, from, 16
PORTULACA OLERACEA,
omega-three fatty acids, tissues, 198
POS,
polymorphism, of, polymorphic transformation, 710
POTATOES,
deep-fried in a beef blend, flavors, volatile fatty acids, 294
PREPARATION,
deuterium-labelled, methyl linoleate, geometric isomers, 303
petroselinic acid, fennel oil, *Foeniculum vulgare*, 604
kinetics, C_{36} dimer acid esters, 583
meadowfoam dimer acids, dimer esters, as lubricants, 600
PROCESSING,
effect of, composition, oxidative stability, coconut oil, 574
PRODUCTION OF,
odd chain, polyunsaturated fatty acids, *Mortierella* fungi, 254
medium-chain glycerides, by immobilized lipase, 499
PROOXIDATIVE,
effects, of phospholipids on milk fat, 938
PROPERTIES,
of, cutting fluid additives, from, fatty alcohols, 44
PROTEIN,
peptidoglutaminase, deamination, 459
hydrolysates, formation, chloropropanols, 785
PROTEIN FUNCTIONALITY MODIFICATION,
extrusion cooking, 200
PROTEIN HYDROLYSATES,
peptidoglutaminase, deamination, 459
PULSED NMR,
slip melting point, 144
PURSLANE,
omega-three fatty acids, *Portulaca oleracea*, tissues, 198

Q

QUALITY,
used, frying oils, survey, 857
QUALITY ASSESSMENT,
of industrial, prefried, french fries, 299
heated oils and fats, molecular weight averages, 822
QUALITY CHARACTERISTICS,
edible, 446
QUANTITATIVE,
triacylglycerol, analysis of whole vegetable seeds, by, ^{1}H, and ^{13}C magic angle sample spinning, NMR, 391
QUENCHING MECHANISMS,
carotenoids, photosensitized oxidation, soybean oil, 653

R

RAC-1-S-ALKYLGLYCEROLS,
synthesis, long-chain, 646
RAPESEED OIL OXIDATION,
effect of metal ions, exclusion of metal ions by cationic ion exchange resin and by grafted cellulase, 210
RAPESEED OIL QUALITY,
effect, elevated drying temperature, 580
RICE BRAN OIL,
saturated, and, unsaturated acids, 436
nutrition, 956
RICE HULL CRISTOBALITE,
desorption, from, soy oil lutein, 493
ROASTED,
coconut, volatile flavor compounds, 873
RUMEX JAPONICUS HOUTT,
antioxidant, musizin, 735

S

SAGE,
extracts, high antioxidant activity, supercritical CO_2 extraction, 731
SAL STEARIN AND BORNEO TALLOW,
effect of, oleo-disaturated triacylglycerol content, 328
SALT THICKENING BY ETHER SULFATES,
effect of ethylene oxide distribution, 623
SENSORY CHARACTERISTICS,
menhaden oil, 281
SERUM CHOLESTEROL,
triglycerides, and, total lipid fatty acids, rats, in response, okra (*Hibiscus Esculentus*) seed oil, 433
SESAME OIL,

and its mixtures, exceptions to AOCS method Cd 7-58, 693
SESAMUM SPECIES,
thin-layer chromatographic separations, unsaponifiables, seed oil, 844
SHELF-LIFE DATING,
fish meats, oxidative rancidity, measured by, chemiluminescence, 39
SHORTENING,
crystallization, polymorphism, melting behavior, 63
SILVER-COMPLEXATION,
liquid chromatography, triacylglycerols, 289
SILVER ION,
reversed-phase, high-performance, liquid chromatography, fractionation, herring oil, triaclyglycerols, 213
SLIP MELTING POINT,
pulsed NMR, palm kernel oil, 144
SOAP ANTIOXIDANT EFFICACY,
BHT, evaluation by differential scanning calorimetry, diethylenetriaminepentaacetic acid, hydroxyethylidene-1-di-phosphonic acid, 278
SODIUM NONANOYLOXYBENZENESULFONATE, 532
SODIUM PERBORATE, 532
SOFT MARGARINE,
fatty acids, melting point, polymorphism, *trans* fatty, 70
SOLID FAT,
from, castor oil, simultaneous, hydrogenation and dehydration, 179
SOLUBILITIES,
methyl oleate, oleic acid, oleyl glycerols, supercritical carbon dioxide, 87
SOLUBILIZATION,
of, vitamin C, fish oil, synergistic effect, with vitamin E, retarding, oxidation, 740
SOY FLOUR,
effect of dry heat, on, bioavailability, of, iron, 944
SOY OIL,
lutein isotherms, selected, adsorbents, hexane miscellas, 79
SOY OIL LUTEIN,
desorption, from, rice hull cristobalite, polar solvents, 493
SOY PROTEIN CONCENTRATES,
enzymatic modification, fungal, and bacterial proteases, 102
SOYBEAN,
sunflower, peanut, oils, singlet molecular oxygen, photooxidation, 662
oils, bleaching of, hydrogen, generated *in situ*, 791
protein and oil, determinations, interlaboratory comparison, 949
lecithins, preparative, HPLC, phospholipids, 804
SOYBEAN FLOUR,
pilot plant, solvent extraction, of oil, 250
solvent extraction, oil, 246
SOYBEAN LEAVES,
oil, fatty acid composition, grown at extreme temperatures, 106
SOYBEAN OIL,
estimation, crude oil quality, 285
photosensitized oxidation, quenching mechanisms, carotenoids, 653
evaluation, commercial nickel catalysts, hydrogenation, 680
autoxidized, filtration through, activated carbons, peroxide, thiobarbituric, acid, carbonyl, values, 561
minor components, flavor reversion, 769
SOYBEAN OIL QUALITY,
comparative study, analytical methods, evaluation, 379
SOYBEAN PROTEASE INHIBITORS,
chemical, inactivation, 463
SOYBEAN SEEDS,
hydroperoxide formation, storage, 346
SOYBEANS,
effects of, soaking, dilute acids, biologically, active components, 471
stored, volatiles, from, microwave-treated, 744
total oil analysis, simultaneous, grinding, and solvent extraction, 675
SQUASH,
seed oil, adsorption isotherms, activated carbon, 596
STABILIZED OIL,
effect of temperature, induction, of, 983
STAINING AND BLEACHING,
kinetics, 532
STEREOSPECIFIC ANALYSIS,
of, triacyl-*sn*-glycerols, HPLC on silica, 695
SULFUR OLIVE OIL,
deacidification, liquid-liquid, extraction, of miscella, 83
deacidification, multi-stage liquid-liquid, extraction, miscella, ethyl alcohol, 818
SUNFLOWERSEED OIL,
crystallization, waxes, effects of an inhibitor, 684
hydrogenated, crystalline fractionation, differential scanning calorimetry, 799
hydrogenated, crystalline, fractionation, HPLC analysis, 793
SUPERCRITICAL CARBON DIOXIDE,
solubilities, methyl oleate, oleic acid, oleyl glycerols, 87
separation, fatty acid esters, from, cholesterol, 224
concentration, tocopherols, from, soybean sludge, 571
SUPERCRITICAL CARBON DIOXIDE EXTRACTION,
evening primrose oil, 422
SUPERCRITICAL CO_2,
separating, fatty acid esters, process conditions, 687
SUPERCRITICAL CO_2 EXTRACTION,
sage, high antioxidant activity, extracts, 731
SUPERCRITICAL FLUID CHROMATOGRAPHY,
alcohol ethoxylates, ethylene oxide distribution, 544
SUPERCRITICAL FLUID EXTRACTION,
deacidification of, olive oils, 474
SURFACE ADSORPTION OF ANIONIC/NONIONIC SURFACTANT BLENDS,
dodecyl sulfate, nonylphenol ethoxylate, effect of ethylene oxide chain, 272
SURFACTANT BLENDS,
soil removal, 525
SURFACTANT SYNTHESIS,
double- or triple-chain, with *N*-acyldiethanolamines, surface properties, 539
SURFACTANTS,
permeability changes, of phospholipid vesicles, 315
oily soil removal, 525
N-ACYLDIETHOLAMINES,
double- or triple-chain, 539
SYNTHESIS,
long-chain, *rac*-1-S-alkylglycerols, 646
isoxazolines, 1,3-cycloaddition, nitrile oxide, to olefinic fatty acid esters, 886

T

TABEBUIA ARGENTIA SEED OIL,
vernolic acid, 520
TERT-BUTYL HYDROQUINONE,
analysis of, in ethyl esters, of fish oil, 659
TETRADECYLMETHYLAMINE OXIDE DIHYDRATE,
synthesis and physical properties, 619
TEXTURE,
mechanical properties, heat-induced soy protein gels, 339
THERMAL BEHAVIOR,
hydroxy acid, grease thickeners, 139
THIN-LAYER CHROMATOGRAPHIC SEPARATIONS,
seed oil, unsaponifiables, *Sesamum* species, 844
THIOBARBITURIC ACID REACTIVITY,
oxidized fats and oils, characteristics of, 51
THRAUSTOCHYTRIUM AUREUM ATCC 34304,
docosahexaenoic acid (DHA), production, 509
TOBACCO SEEDS,
of, chemical composition, 29
TOCOPHEROL,
fluorescence, levels, deep-frying oil, measurement for oil assessment, 163
ascorbic acid, fish oil/lecithin/water system, antioxidative effects, 881
TOCOPHEROLS,
concentration, soybean sludge, by supercritical carbon dioxide, 571
HPLC analysis, 359
TOCOTRIENOLS,

antioxidative activities, phospholipid, liposomes, 114
TOTAL OIL ANALYSIS,
soybeans, simultaneous, grinding, and solvent extraction, 675
TRANS FATTY,
soft margarine, 70
TRANSESTERIFICATION,
enzyme-catalyzed, phospholipids, effect, 588
TRIACYL-*SN*-GLYCEROLS,
stereospecific analysis, HPLC on silica, 695
TRIACYLGLYCERIDE COMPOSITION,
cottonseed oil, HPLC, GC, 840
TRIACYLGLYCEROL,
quantitative, analysis of whole vegetable seeds, by, ^{1}H and ^{13}C magic angle sample spinning, NMR, 391
TRIACYLGLYCEROLS,
seed oils, Malvaceae, 23
silver-complexation, high-resolution separations, liquid chromatography, 289
hydrogenation, Horiuti-Polanyi scheme, 74
determination, molecular species, by reversed-phase, chiral-phase HPLC, 702
polymorphism, X-ray, diffraction, microscopic study, twinned β' crystals, 895
oxidative interactions, cholesterol, 931
TRIGLYCERIDE,
oxidation, heated, lard, 763
TRIGLYCERIDE HYDROLYSIS,
organic solvent, lipase-catalyzed, 320
TRIGLYCERIDES,
heat of combustion, estimation of, 56
degradation, unsaturated, into, pressurized reactor, 259
confectionery fats, differential scanning calorimetry, effects of, cooling and heating rate variation, 591
HPLC analysis, 359

U

UMBELLULARIA,
californica Nutt. (Lauraceae), lauric acid-containing, triglycerides, seeds, 976
UNSAPONIFIABLE LIPID CONSTITUENTS OF TEN INDIAN SEED OILS, 193
UNSAPONIFIABLES,
seed oil, *Sesamum* species, thin-layer chromatographic separations, 844

V

VEGETABLE FATS,
modification of, cocoa, butter substitutes, lipase-catalyzed ester interchange, 726
VEGETABLE OIL,
quality characteristics, 446
VEGETABLE OILS,
lithographic, letterpress, ink vehicles, from, 635
oleoresins, decoloration, recovery, unaltered pigments, 809
VERNOLIC ACID,
Tabebuia argentia seed oil, 520
VIRGIN OLIVE OIL,
color-pigment correlation, 332
VISCOSITIES,
long chain, fatty acids, relationship, chainlength, 488
fatty acids, saturated, supercritical carbon dioxide, methylated fatty acids, 912
VISCOSITY BEHAVIOR,
fatty acid esters, in solution, 147
VITAMIN E,
synergistic effect, regarding, oxidation, 740
oxidative stability, production of fatty acids in oils, microwave heating, 566
VOLATILE FATTY ACIDS,
flavors, potatoes, deep-fried in a beef blend, 294
VOLATILE FLAVOR COMPOUNDS,
roasted, coconut, 873
VOLATILES,
from, microwave-treated, stored, soybeans, 744

W

WAX ESTERS,
lipase-catalyzed, production, 20
WAXES,
crystallization, sunflowerseed oil, effects of an inhibitor, 684
oils, germs, kernels, nuts, seeds, fruits and cereals, 869
WITH FATTY ACIDS,
decomposition, secondary esters, castor oil, 642

Author

A

ABRAHAM, G., K.M. Decossas, R.J. Hron, Sr., and M.S. Kuk. Process engineering economic evaluation of the ethanol extraction of cottonseed: Preliminary analysis, 418
See Bland, J.M.
ADDIS, P.B. See Wang, Y-J.
ADLOF, R.O., H. Rakoff, and E.A. Emken. Preparation of deuterium-labelled methyl linoleate and its geometric isomers from natural seed oils, 303
AGARWAL, R. See Tariq Saeed, M.
AGRAWAL, Y.C. See Pathak, P.K.
AHMAD, F. See Tariq Saeed, M.
AHMED, M.A., J. Mustafa, and S.M. Osman. 1,3-Cycloaddition of nitrile oxide to olefinic fatty acid esters: Synthesis of isoxazolines, 886
AKIHISA, T. See Tariq Saeed, M.
AKIMOTO, K. See Shimizu, S.
AKIMOTO, M., T. Ishii, K. Yamagaki, K. Ohtaguchi, K. Koide, and K. Yazawa. Metal salts requisite for the production of eicosapentaenoic acid by a marine bacterium isolated from mackerel intestines, 504
AL-KAHTANI, H. Survey of quality of used frying oils from restaurants, 857
ANDRÉ, G. See Ergan, F.
See Trani, M.
ANDRIKOPOULOS, N.K., H. Brueschweiler, H. Felber, and Ch. Taeschler. HPLC analysis of phenolic antioxidants, tocopherols and triglycerides, 359
ANKAIAH, K.N. See Nasirullah
AÑÓN, M.C. See Herrera, M.L.
See Petruccelli, S.
AOKI, K. See Kawanishi, K.
APPELQVIST, L.Å., and A. Kamal-Eldin. Sesame oil and its mixtures are exceptions to AOCS Method Cd 7-58, 693
See Kamal-Eldin, A.
ARISHIMA, T., N. Sagi, H. Mori, and K. Sato. Polymorphism of POS. I. Occurrence and polymorphic transformation, 710
See Koyano, T.
ARRUDA, D.H., and P.S. Dimick. Phospholipid composition of lipid seed crystal isolates from Ivory Coast cocoa butter, 385

B

BADIFU, G.I.O. Chemical and physical analyses of oils from four species of Cucurbitaceae, 428
BAGBY, M.O. See Erhan, S.Z.
See Hou, C.T.
See Knothe, G.
BAJPAI, P., P.K. Bajpai, and O.P. Ward. Effects of aging *Mortierella* mycelium on production of arachidonic and eicosapentaenoic acids, 775
See Bajpai, P.K.
BAJPAI, P.K., P. Bajpai, and O.P. Ward. Optimization of production of docosahexaenoic acid (DHA) by *Thraustochytrium aureum* ATCC 34304, 509
See Bajpai, P.
BALESDENT, D. See Kapseu, C.
BARBEAU, W. See Jonnalagadda, S.S.
BARTHOLOMAI, G.B. See Bernardi Don, L.S.
BASU, A.K. See Mukhopadhyay, S.B.
BENJELLOUN, B., T. Talou, M. Delmas, and A. Gaset. Oxidation of rapeseed oil: Effect of metal traces, 210
BERNARDI DON, L.S., A.M.R. Pilosof, and G.B. Bartholomai. Enzymatic modification of soy protein concentrates by fungal and bacterial proteases, 102
BÉZARD, J. See Semporé, G.
BHAGWANT RAO, M. See Kale, V.
BHAKARE, H.A. See Kulkarni, A.S.
BHATTACHARYYA, D.K. See Sarkar, S.
BHATTY, R.S. Measurement of oil in whole flaxseed by near-infrared reflectance spectroscopy, 34
BHIRUD, P.R. See Ramamurthi, S.
BILYK, A., R.G. Bistline, Jr., M.J. Haas, and S.H. Feairheller. Lipase-catalyzed triglyceride hydrolysis in organic solvent, 320
See Bistline, Jr., R.G.
BIRKER, P.J.M.W.L., S. de Jong, E.C. Roijers, and T.C. van Soest. Structural investigations of β' triacylglycerols: An X-ray diffraction and microscopic study of twinned β' crystals, 895
BISTLINE, JR., R.G., A. Bilyk, and S.H. Feairheller. Lipase catalyzed formation of fatty amides, 95
See Bilyk, A.
BLACKMAN, B. See deMan, L.
BLAND, J.M., E.J. Conkerton, and G. Abraham. Triacylglyceride composition of cottonseed oil by HPLC and GC, 840
See Conkerton, E.J.
BOCCI, F. See Frega, N.
BOKI, K., T. Wada, and S. Ohno. Effects of filtration through activated carbons on peroxide, thiobarbituric acid and carbonyl values of autoxidized soybean oil, 561
BONDIOLI, P. See Lanzani, A.
BORLAND, J.E. See Smith, K.R.
BOSKOU, D. See Papadopoulos, G.
BOSWINKEL, G. See Pronk, W.
BRILLO, A. See Lanzani, A.
BRUESCHWEILER, H. See Andrikopoulos, N.K.
BURG, D.A., and R. Kleiman. Meadowfoam fatty amides: Preparation, purification, and use in enrichment of 5,13-docosadienoic acid and 5-eicosenoic acid, 190
and R. Kleiman. Preparation of meadowfoam dimer acids and dimer esters, and their use as lubricants, 600

C

CALLAHAN, T.J. See Knothe, G.
CAMIRE, M.E. Protein functionality modification by extrusion cooking, 200
CANESSA, C.E., and H.E. Snyder. Total oil analysis of soybeans by simultaneous grinding and solvent extraction, 675
CARDILLO, M. See Lanzani, A.
CARLAT, J. See Schnepf, M.
CARRILLO, M.J.H. See Yamaoka, M.
CARRIÓN FITÉ, F.J. Surface adsorption in the mixtures of sodium dodecylsulphate and oxyethylenated nonylphenol with different oxyethylenation degrees, 272
CASSELS, B.K. See Valenzuela, A.
CEBULA, D.J., and K.W. Smith. Differential scanning calorimetry of confectionery fats. Pure triglycerides: Effects of cooling and heating rate variation, 591
ČELKOVA, A. See Šimon, P.
CHA, G-S. See Kashima, M.
CHARVET, A-S., L.C. Comeau, and E.M. Gaydou. New preparation of pure petroselinic acid from fennel oil (*Foeniculum vulgare*), 604
CHAVES DAS NEVES, H.J. See Gonçalves, M.
CHE MAN, Y.B., L.S. Wei, A.I. Nelson, and N. Yamashita. Effects of soaking soybeans in dilute acids on biologically active components, 471
CHEN, J. See Yang, B.
CHEN, Z.Y., and W.W. Nawar. The role of amino acids in the autoxidation of milk fat, 47
and W.W. Nawar. Prooxidative and antioxidative effects of phospholipids on milk fat, 938
CHIMI, H., J. Cillard, P. Cillard, and M. Rahmani. Peroxyl and hydroxyl radical scavenging activity of some natural phenolic antioxidants, 307
CHO, S-Y. See Miyazawa, T.
CHRISTIE, W.W., B. Nikolova-Damyanova, P. Laakso, and B. Herslof. Stereospecific analysis of triacyl-*sn*-glycerols *via* resolution of diastereomeric diacylglycerol derivatives by high-performance liquid chromatography on silica, 695
See Laakso, P.
CHU, Y-H. A comparative study of analytical methods for evaluation

of soybean oil quality, 379
and L-H. Lin. An evaluation of commercial nickel catalysts during hydrogenation of soybean oil, 680
CHUNG, B.H. See Lee, H.
CILLARD, J. See Chimi, H.
CILLARD, P. See Chimi, H.
CIVELEKOĞLU, H. See Türkay, S.
CLARK, P.K., and H.E. Snyder. Hydroperoxide formation in soybean seeds during storage, 346
and H.E. Snyder. Effect of moisture and temperature on the phosphorus content of crude soybean oil extracted from fine flour, 814
COHEN, S. See Cohen, Z.
COHEN, Z., and S. Cohen. Preparation of eicosapentaenoic acid (EPA) concentrate from *Porphyridium cruentum*, 16
COLLIER, P.D., D.D.O. Cromie, and A.P. Davies. Mechanism of formation of chloropropanols present in protein hydrolysates, 785
COMEAU, L.C. See Charvet, A.-S.
CONKERTON, E.J., G.R. Schneider, J.M. Bland, H.F. Marshall, Jr., and W.R. Goynes, Jr. Microwave heating to prevent deterioration of cottonseed during storage, 834
See Bland, J.M.
CONTE, L.S. See Frega, N.
CORONA, R.J. See Smith, K.R.
COTTY, P.J. See Hallion, J.M.
COVEY, J.E., and P.J. Wan. Hydrogenation of oxidized soybean oil, 337
CROMIE, D.D.O. See Collier, P.D.
CSALLANY, A.S. See Rahmani, M.
CUESTA, C., F.J. Sánchez-Muniz, and I. Hernández. Evaluation of nonpolar methyl esters by column and gas chromatography for the assessment of used frying olive oils, 443

D

D'SOUZA, V., L. deMan, and J.M. deMan. Chemical and physical properties of the high melting glyceride fractions of commercial margarines, 153
L. deMan, and J.M. deMan. Polymorphic behavior of high-melting glycerides from hydrogenated canola oil, 907
DALLA ROSA, M. See Elizalde, B.E.
DANDIK, L. See Erciyes, A.T.
DAULATABAD, C.D., and K.M. Hosamani. Vernolic acid in *Tabebuia argentia* seed oil: A moderate source of oil, 520
and K.M. Hosamani. Unusual fatty acids in *Brunfelsia americana* seed oil: A rich source of oil, 608
V.A. Desai, K.M. Hosamani, and A.M. Jamkhandi. Novel fatty acids in *Azima tetracantha* seed oil, 978
DAVIES, A.P. See Collier, P.D.
DE JONG, S., T.C. van Soest, and M.A. van Schaick. Crystal structures and melting points of unsaturated triacylglycerols in the β phase, 371
See Birker, P.J.M.W.L.
DE LA MAZA, A., J.S. Leal, J.L. Parra, M.T. Garcia, and I. Ribosa. Permeability changes of phospholipid vesicles caused by surfactants, 315
DE RENOBALES, M. See Virto, M.D
DECOSSAS, K.M. See Abraham, G.
DELLACHERIE, J. See Kapseu, C.
DELMAS, M. See Benjelloun, B.
See Rajonhson, O.
DEMAN, J.M. See D'Souza, V.
See deMan, L.
DEMAN, L., J.M. deMan, and B. Blackman. Physical and textural characteristics of some North American shortenings, 63
C.F. Shen, and J.M. deMan. Composition, physical and textural characteristics of soft (tub) margarines, 70
See D'Souza, V.
DEOSTHALE, Y.G. See Longvah, T.
DESAI, D.D. See Drozd, J.C.
DESAI, V.A. See Daulatabad, C.D.
DIMICK, P.S. See Arruda, D.H.
DJARMATI, Z., R.M. Jankov, E. Schwirtlich, B. Djulinac, and A. Djordjevic. High antioxidant activity of extracts obtained from sage by supercritical CO_2 extraction, 731
DJORDJEVIC, A. See Djarmati, Z.
DJULINAC, B. See Djarmati, Z.
DOHNER, J.M. See Kissa, E.
DORN, P.B. See Kravetz, L.
DRING, J.V. See Reynolds, T.
DROZD, J.C., and D.D. Desai. Liquid laundry detergents based on soap and α-sulfo methyl esters, 59
DUVE, K.J., and P.J. White. Extraction and identification of antioxidants in oats, 365

E

ECONOMOU, K.D., V. Oreopoulou, and C.D. Thomopoulos. Antioxidant activity of some plant extracts of the family Labiatae, 109
EGGERS, R. See Waldmann, C.
EL-ZANATI, E.M., and M.A. Khedr. Separation of saturated and unsaturated acids from rice bran oil, 436
ELIZALDE, B.E., M. Dalla Rosa, and C.R. Lerici. Effect of Maillard reaction volatile products on lipid oxidation, 758
ELLIOTT, J.M., and K.L. Parkin. Lipase-mediated acyl-exchange reactions with butteroil in anhydrous media, 171
EMBONG, M.S. See Md. Ali, A.R.
EMKEN, E.A. See Adlof, R.O.
ENDO, H. See Endo, Y.
ENDO, Y., H. Endo, K. Fujimoto, and T. Kaneda. Minor components responsible for flavor reversion of soybean oil, 769
See Miyazawa, T.
See Yoshimura, H.
ERCIYES, A.T., L. Dandik, and F.S. Erkal. The decomposition of secondary esters of castor oil with fatty acids, 642
L. Dandik, and O.S. Kabasakal. The kinetics of the esterification reaction between castor oil and oleic acid, 639
ERGAN, F., M. Trani, and G. André. Use of lipases in multiphase systems solely composed of substrates, 412
See Trani, M.
ERHAN, S.Z., and M.O. Bagby. Lithographic and letterpress ink vehicles from vegetable oils, 635
ERKAL, F.S. See Erciyes, A.T.
ESKIN, N.A.M. See Przybylski, R.
EZEKWE, M.O. See Omara-Alwala, T.R.

F

FAVATI, F., J.W. King, and M. Mazzanti. Supercritical carbon dioxide extraction of evening primrose oil, 422
FEAIRHELLER, S.H. See Bilyk, A.
See Bistline, Jr., R.G.
FEDELI, E. See Lanzani, A.
FELBER, H. See Andrikopoulos, N.K.
FIAD, S. Component triacylglycerols of six seed oils of Malvaceae, 23
Phospholipids of six seed oils of Malvaceae, 26
FLINGOH, C.H.Oh See Md. Ali, A.R.
FREGA, N., F. Bocci, L.S. Conte, and F. Testa. Chemical composition of tobacco seeds (*Nicotiana tabacum* L.), 29
FUJIMOTO, K. See Endo, Y.
See Miyazawa, T.
FUJITA, T. See Watanabe, S.
FUSERO, S.N. See Neumann, M.M.

G

GAIDAY, N.V., A.B. Imbs, D.V. Kuklev, and N.A. Latyshev. Separation of natural polyunsaturated fatty acids by means of iodo-

lactonization, 230
GALLARDO-GUERRERO, M.L. See Mínquez-Mosquera, M.I.
GANDUL-ROJAS, B. See Mínquez-Mosquera, M.I.
GARCIA, M.T. See de la Maza, A.
GARCÍA, N.A. See Neumann, M.M.
GARCÍA-L., O.E. See Toro-Vazquez, J.F.
GARRIDO-FERNANDEZ, J. See Mínguez-Mosquera, M.I.
GASET, A. See Benjelloun, B.
See Rajonhson, O.
GAUGLITZ, JR., E.J. See Nilsson, W.B.
GAYDOU, E.M. See Charvet, A.-S.
GAZZILLO, J.A. See Sonnet, P.E.
GEISSLER, P.R., A.E. Johnson, Jr., and L.D. Talley. The prediction of ethylene oxide distributions in mixed alcohol ethoxylates, 544
GERMAN, J.B. See Simoneau, C.
GIBSON, W.R. See Kissa, E.
GOH, E.M., and T.H. Ker. Relationship between slip melting point and pulsed NMR data of palm kernel oil, 144
GOMES DE AZEVEDO, E.S.J. See Gonçalves, M.
GONÇALVES, M., A.M.P. Vasconcelos, E.J.S. Gomes de Azevedo, H.J. Chaves das Neves, and M. Nunes da Ponte. On the application of supercritical fluid extraction to the deacidification of olive oils, 474
GORDON, M.H., and I.A. Rahman. Effect of processing on the composition and oxidative stability of coconut oil, 574
and I.A. Rahman. Effects of minor components on the crystallization of coconut oil, 577
See Wang, Y.
GOYNES, JR., W.R. See Conkerton, E.J.
GRANDGIRARD, A. See Sébédio, J.L.
GUERRERO-E., L.L. See Toro-Vazquez, J.F.
GUIN, K.F. See Kravetz, L.
GUPTA, P.K. See Mukhopadhyay, S.B.
GUPTA, S. The prediction of lathering and solubility properties of bar soaps by differential scanning calorimetry, 450
GUPTA, S.K., and R.J. Jaworski. An evaluation of the efficacy of antioxidants in soap by differential scanning calorimetry (DSC), 278

H

HA, J.K., and R.C. Lindsay. Volatile fatty acids in flavors of potatoes deep-fried in a beef blend, 294
HAAS, M.J. See Bilyk, A.
HACHIYA, I. See Koyano, T.
HAGEMANN, J.W., and J.A. Rothfus. Thermal behavior of prospective hydroxy acid grease thickeners, 139
HALLBERG, M.L., and H. Lingnert. Lipid oxidation in potato slices under conditions simulating the production of potato granules, 167
HALLION, J.M., L.S. Lee, and P.J. Cotty. Pre-ripening damage to cottonseed by *Aspergillus flavus* is not influenced by seed coat permeability, 522
HAMADA, J.S. Peptidoglutaminase deamidation of proteins and protein hydrolysates for improved food use, 459
HAN, D., O-S. Yi, and H-K. Shin. Solubilization of vitamin C in fish oil and synergistic effect with vitamin E in retarding oxidation, 740
See Yi, O-S.
HANRAS, C., and J.L. Perrin. Gram-scale preparative HPLC of phospholipids from soybean lecithins, 804
HARA, S. See Totani, Y.
HARRIOTT, P. See Kashulines, P.
HARTWIG, R.A., and C.R. Hurburgh, Jr. Interlaboratory comparison of soybean protein and oil determinations, 949
HASHIMOTO, S. See Yoshimura, H.
HASHIMOTO, Y. See Kawanishi, K.
HAWRYSH, Z.J. Misidentification of fatty acid methyl ester peaks in liquid canola shortening, 138
HEMAVATHY, J. Lipid composition of *Murraya koenigii* seed, 651
HERNÁNDEZ, I. See Cuesta, C.
HERRERA, M.L. and M.C. Añón. Crystalline fractionation of hydrogenated sunflowerseed oil. II. Differential scanning calorimetry (DSC), 799
J.A. Segura, and M.C. Añón. Crystalline fractionation of hydrogenated sunflowerseed oil. I. HPLC analysis, 793
HERSLOF, B. See Christie, W.W
HIRAI, K. See Miyagawa, K.
HIRANO, J. See Kashima, M.
HIROSE, Y., H. Yamaoka, and M. Nakayama. A novel quasi-dimeric oxidation product of (+)-catechin form lipid peroxidation, 131
HOGGE, L.R., D.C. Taylor, D.W. Reed, and E.W. Underhill. Characterization of castor bean neutral lipids by mass spectrometry/mass spectrometry, 863
HOLLOWAY, R.K. See Lanser, A.C.
See Snyder, J.M.
HORNERO-MÉNDEZ, D. See Mínquez-Mosquera, M.I.
HOSAMANI, K.M. See Daulatabad, C.D.
HOSHINO, E. See Murata, M.
HOU, C.T., M.O. Bagby, R.D. Plattner, and S. Koritala. A novel compound, 7,10-dihydroxy-8(E)-octadecenoic acid from oleic acid by bioconversion, 99
HRON, SR., R.J. See Abraham, G.
HUDSON, J.K. See Nilsson, W.B.
HUGHES, C. See Reynolds, T.
HURBURGH, JR., C.R. See Hartwig, R.A.
HUSAIN, S., G.S.R. Sastry, and N. Prasada Raju. Molecular weight averages as criteria for quality assessment of heated oils and fats, 822
HWANG, L.S. See Yeh, An-I

I

IBEMESI, J.A., and I.O. Igwe. Anomalous viscosity behavior of fatty acid esters in solution, 147
IBRAHIM, H. Determination of lead in frying oils by direct current plasma atomic emission spectrometry, 678
ICENHOUR, T.P., and F.M. Van Dolah. A rapid method for analysis of *tert*-butyl hydroquinone (TBHQ) in ethyl esters of fish oil, 659
IGWE, I.O. See Ibemesi, J.A.
IMBS, A.B. See Gaiday, N.V.
ISEKI, S. See Ishikawa, Y.
ISHII, T. See Akimoto, M.
ISHIKAWA, Y., K. Morimoto, and S. Iseki. Atrovenetin as a potent antioxidant compound from *Penicillium* species, 666
ISODA, Y. See Kashima, M.
IWAMOTO, M. See Sato, T.

J

JAMKHANDI, A.M. See Daulatabad, C.D.
JANKOV, R.M. See Djarmati, Z.
JARÉN-GALÁN, M. See Mínquez-Mosquera, M.I.
JAWORSKI, R.J. See Gupta, S.K.
JAYALEKSHMY, A., C.S. Narayanan, and A.G. Mathew. Identification of volatile flavor compounds in roasted coconut, 873
JEE, M.H. Cyclopropenes in Malvaceae oils, 524
JEFFREY, B.S.J. Silver-complexation liquid chromatography for fast, high-resolution separations of triacylglycerols, 289
and F.B. Padley. Chinese vegetable tallow-characterization and contamination by stillingia oil, 123
JOHNSON, JR., A.E. See Geissler, P.R.
JONNALAGADDA, S.S., P. Sabharwal, C.A. Pratt, and W. Barbeau. The effect of dry heat on the bioavailability of iron in soy flour, 944
JUNG, M.Y., and D.B. Min. Effects of quenching mechanisms of carotenoids on the photosensitized oxidation of soybean oil, 653

K

KABASAKAL, O.S. See Erciyes, A.T.
KAIMAL, T.N.B. See Sridhar, R.
KAITARANTA, J. See Sébédio, J.L.
KAJIMOTO, G. See Yoshida, H.
KALE, V., R. Subbarao, G. Lakshminarayana, and M. Bhagwant Rao. Studies on kinetics and preparation of C_{36} dimer acid esters, 583
KAMAL-ELDIN, A., G. Yousif, and L.Å. Appelqvist. Thin-layer chromatographic separations of seed oil unsaponifiables from four *Sesamum* species, 844
See Appelqvist, L.Å.
KAMARU, H. See Watanabe, S.
KAMEOKA, H. See Nishina, A.
KANDA, K. See Miyashita, K.
KANEDA, T. See Endo, Y.
See Miyazawa, T.
KANG, I.J., Y. Matsumura, and T. Mori. Characterization of texture and mechanical properties of heat-induced soy protein gels, 339
KAPSEU, C., G.J. Kayem, D. Balesdent, and J. Dellacherie. Thermodynamics of solid formation in cottonseed oil, 237
G.J. Kayem, D. Balesdent, and L. Schuffenecker. The viscosity of cottonseed oil, fractionation solvents and their solutions, 128
KASHIMA, M., G-S. Cha, Y. Isoda, J. Hirano, and T. Miyazawa. The antioxidant effects of phospholipids on perilla oil, 119
KASHULINES, P., S.S.H. Rizvil, P. Harriott, and J.A. Zollweg. Viscosities of fatty acids and methylated fatty acids saturated with supercritical carbon dioxide, 912
KAUTEN, R.J. See Simoneau, C.
KAWAHARA, H. See Watanabe, S.
KAWANISHI, K., K. Aoki, Y. Hashimoto, and A. Matsunobu. Free primary alcohols in oils and waxes from germs, kernels and other components of nuts, seeds, fruits and cereals, 869
KAWANO, S. See Sato, T.
KAWASHIMA, H. See Shimizu, S.
KAYEM, G.J. See Kapseu, C.
KER, T.H. See Goh, E.M.
KHAN, M.W.Y. See Tariq Saeed, M.
KHEDR, M.A. See El-Zanati, E.M.
KHOTPAL, R.R. See Kulkarni, A.S.
KIKUCHI, M. See Miyazawa, T.
KIKUGAWA, K. See Kosugi, H.
KIM, S.K., and W.W. Nawar. Oxidative interactions of cholesterol with triacylglycerols, 931
See Nawar, W.W.
KIM, S.M., and J.S. Rhee. Production of medium-chain glycerides by immobilized lipase in a solvent-free system, 499
KING, J.W. See Favati, F.
KIRITO, Y. See Zhu, Y.
KISSA, E., J.M. Dohner, W.R. Gibson, and D. Strickman. Kinetics of staining and bleaching, 532
KLEIMAN, R. See Burg, D.A.
KNAPP, S.J., L.A. Tagliani, and W.W. Roath. Fatty acid and oil diversity of *Cuphea viscosissima*: A source of medium-chain fatty acids, 515
KNOTHE, G., M.O. Bagby, T.W. Ryan, III, and T.J. Callahan. Degradation of unsaturated triglycerides injected into a pressurized reactor, 259
KOIDE, K. See Akimoto, M.
KOJIMA, T. See Kosugi, H.
KOMIYAMA, K. See Yamaoka, M.
KORITALA, S. See Hou, C.T.
KORTENSKA, V.D., N.Vl. Yanishlieva, and V.A. Roginskii. Kinetics of inhibited oxidation of lipids in the presence of 1-octadecanol and 1-palmitolyglycerol, 888
KOSUGI, H., T. Kojima, and K. Kikugawa. Characteristics of the thiobarbituric acid reactivity of oxidized fats and oils, 51
KOYANO, T., I. Hachiya, T. Arishima, N. Sagi, and K. Sato. Polymorphism of POS. II. Kinetics of melt crystallization, 716
KRAVETZ, L., J.P. Salanitro, P.B. Dorn, and K.F. Guin. Influence of hydrophobe type and extent of branching on environmental response factors of nonionic surfactants, 610
KRISHNAMURTHY, M.N. See Nasirullah
KRISNANGKURA, K. Estimation of heat of combustion of triglycerides and fatty acid methyl esters, 56
KUBOTA, K. See Nishina, A.
KUK, M.S. See Abraham, G.
KUKLEV, D.V. See Gaiday, N.V.
KULKARNI, A.S., R.R. Khotpal, and H.A. Bhakare. Studies on glycerolipids of Kenaf, English walnut, Myrobalan and Manila tamarind seeds of the Vidarbha region (India), 891
KURAMOCHI, T. See Watanabe, S.

L

LAAKSO, P., and W.W. Christie. Combination of silver ion and reversed-phase high-performance liquid chromatography in the fractionation of herring oil triacylglycerols, 213
See Christie, W.W.
LAKSHMINARAYANA, G., M.M. Paulose, B. Vishwanadham, J. Laxminarayana, and P.A. Ramalingaswamy. A process for solid fat from castor oil by simultaneous hydrogenation and dehydration, 179
See Kale, V.
See Sridhar, R.
See Vijayalakshmi, P.
LANSER, A.C., G.R. List, R.K. Holloway, and T.L. Mounts. FTIR estimation of free fatty acid content in crude oils extracted from damaged soybeans, 448
LANZANI, A., P. Bondioli, A. Brillo, M. Cardillo, E. Fedeli, A. Ponzetti, and G. Pieralisi. A wet process technology applied to jojoba seed to obtain oil and detoxified protein meal, 772
LASCARAY, J.M. See Virto, M.D.
LATSHAW, J.D. See Scott, K.C.
LATYSHEV, N.A. See Gaiday, N.V.
LAU, E.K. See Liew, K.Y.
LAXMINARAYANA, J. See Lakshminarayana, G.
LEAL, J.S. See de la Maza, A.
LEE, H., B.H. Chung, and Y.H. Park. Concentration of tocopherols from soybean sludge by supercritical carbon dioxide, 571
LEE, L.S. See Hallion, J.M.
LERICI, C.R. See Elizalde, B.E.
LI, Y.J. See Nawar, W.W.
LIANG, J.H., and An-I Yeh. Process conditions for separating fatty acid esters by supercritical CO2, 687
See Yeh, An-I
LIEW, K.Y., C.E. Seng, and E.K. Lau. Viscosities of some long-chain fatty acids and their relationship with chainlength, 488
LIN, L-H. See Chu, Y-H.
LINDSAY, R.C. See Ha, J.K.
LINGNERT, H. See Hallberg, M.L.
LIST, G.R. See Lanser, A.C.
LONGVAH, T., and Y.G. Deosthale. Chemical and nutritional studies on Hanshi (*Perilla frutescens*), a traditional oilseed from Northeast India, 781
LØVASS, E. Antioxidative effects of polyamines, 353

M

MACKU, C., and T. Shibamoto. The effect of glycine in the production of toxic volatile aldehydes from heated corn oil, 884
MAIA, J.G.S. See Spitzer, V.
MALKKI, Y. See Sébédio, J.L.
MARSHALL, J.R., H.F. See Conkerton, E.J.
MARX, F. See Spitzer, V.
MASUYAMA, A. See Zhu, Y.
See Zhu, Y.-P.
MATHEW, A.G. See Jayalekshmy, A.
MATSUMOTO, T. See Tariq Saeed, M.
MATSUMURA, Y. See Kang, I.J.
MATSUNOBU, A. See Kawanishi, K.
MAZZANTI, M. See Favati, F.

MCCARTHY, M.J. See Simoneau, C.
MCCURDY, A.R. See Ramamurthi, S.
MCNEILL, G.P., and T. Yamane. Further improvements in the yield of monoglycerides during enzymatic glycerolysis of fats and oils, 6
S. Shimizu, and T. Yamane. High-yield enzymatic glycerolysis of fats and oils, 1
MD. ALI, A.R., M.S. Embong, H. Omar, and C.H.Oh Flingoh. Effect of oleo-disaturated triacylglycerol content on properties of palm mid fraction, sal stearin and Borneo tallow blends, 328
MEBRAHTU, T. See Omara-Alwala, T.R.
MILLER, L.A. See Wang, Y-J.
MIN, D.B. See Jung, M.Y.
MÍNQUEZ-MOSQUERA, M.I., M. Jarén-Galán, D. Hornero-Méndez, J. Garrido-Fernández, M.L. Gallardo-Guerrero, and B. Gandul-Rojas. Decoloration of vegetable oils and oleoresins with recovery of unaltered pigments, 809
L. Rejano-Navarro, B. Gandul-Rojas, A.H. Sánchez-Gómez, and J. Garrido-Fernández. Color-pigment correlation in virgin olive oil, 332
MIYAGAWA, K., K. Hirai, and R. Takezoe. Tocopherol and fluorescence levels in deep-frying oil and their measurement for oil assessment, 163
MIYAKOSHI, M. See Okahara, M.
MIYASHITA, K., K. Kanda, and T. Takagi. A simple and quick determination of aldehydes in autoxidized vegetable and fish oils, 748
MIYAZAWA, T., M. Kikuchi, K. Fujimoto, Y. Endo, S-Y. Cho, R. Usuki, and T. Kaneda. Shelf-life dating of fish meats in terms of oxidative rancidity as measured by chemiluminescence, 39
See Kashima, M.
MORI, H. See Arishima, T.
MORI, T. See Kang, I.J.
MORIMOTO, K. See Ishikawa, Y.
MOUNTS, T.L. See Lanser, A.C.
See Snyder, J.M.
MUKHOPADHYAY, S.B., P.K. Gupta, and A.K. Basu. Bleaching of cottonseed and soybean oils by hydrogen generated *in situ*, 791
MURATA, M., E. Hoshino, M. Yokosuka, and A. Suzuki. New detergent mechanism with use of novel alkaline cellulase, 553
MUSTAFA, J., M.T. Saeed, and S.M. Osman. Bisoxathiolane sulfides from a dioxoene fatty acid, 313
See Ahmed, M.A.

N

NAGARAJA, K.V. See Nasirullah
NAKAHARA, T. See Yamaoka, M.
NAKATSUJI, Y. See Okahara, M.
NAKAYAMA, M. See Hirose, Y.
NARAYANAN, C.S. See Jayalekshmy, A.
NASIRULLAH, K.N. Ankaiah, M.N. Krishnamurthy, and K.V. Nagaraja. Quality characteristics of edible vegetable oil blends, 446
NAWAR, W.W., S.K. Kim, Y.J. Li, and M. Vajdi. Measurement of oxidative interactions of cholesterol, 496
See Chen, Z.Y.
See Kim, S.K.
NDELLE, K.N. See Obasi, N.B.B.
NELSEN, T.C. See Sessa, D.J.
NELSON, A.I. See Che Man, Y.B.
NEUMANN, M.M., S.N. Fusero, and N.A. García. A comparative study on the susceptibilities of soybean, sunflower and peanut oils to singlet molecular oxygen photooxidation, 662
NIEH, C.D., and H.E. Snyder. Solvent extraction of oil from soybean flour I—extraction rate, a countercurrent extraction system, and oil quality, 246
and H.E. Snyder. Solvent extraction of oil from soybean flour II—pilot plant and two solvent extractions, 250
NIETO, S. See Valenzuela, A.
NIKOLOVA-DAMYANOVA, B. See Christie, W.W.
NILSSON, W.B., E.J. Gauglitz, Jr., and J.K. Hudson. Solubilities of methyl oleate, oleic acid, oleyl glycerols, and oleyl glycerol mixtures in supercritical carbon dioxide, 87
NISHINA, A., K. Kubota, H. Kameoka, and T. Osawa. Antioxidizing component, musizin, in *Rumex japonicus* Houtt., 735
NUNES DA PONTE, M. See Gonçalves, M.

O

OBASI, N.B.B., and K.N. Ndelle. Study of the seed oil of *Brachystegia nigerica* Hoyle and A.P.D. Jones, 649
OHNO, S. See Boki, K.
OHTAGUCHI, K. See Akimoto, M.
OKAHARA, M., Y. Nakatsuji, and M. Miyakoshi. Synthesis of surfactants from 1-olefins *via* bromoalkoxylation reaction, 348
See Zhu, Y.
See Zhu, Y.-P.
OMAR, H. See Md. Ali, A.R.
OMARA-ALWALA, T.R., T. Mebrahtu, D.E. Prior, and M.O. Ezekwe. Omega-three fatty acids in purslane (*Portulaca oleracea*) tissues, 198
OREOPOULOU, V. See Economou, K.D.
OSAWA, T. See Nishina, A.
OSMAN, S.M. See Ahmed, M.A.
See Mustafa, J.
See Tariq Saeed, M.

P

PADLEY, F.B. See Jeffrey, B.S.J.
PALANIAPPAN, S., and A. Proctor. Evaluation of soy oil lutein isotherms obtained with selected adsorbents in hexane miscellas, 79
See Proctor, A.
PAPADOPOULOS, G., and D. Boskou. Antioxidant effect of natural phenols on olive oil, 669
PARK, Y.H. See Lee, H.
PARKIN, K.L. See Elliott, J.M.
PARRA, J.L. See de la Maza, A.
PATHAK, P.K., Y.C. Agrawal, and B.P.N. Singh. Effect of elevated drying temperature on rapeseed oil quality, 580
PAULOSE, M.M. See Lakshminarayana, G.
PERRIN, J.L. See Hanras, C.
PETRUCCELLI, S., and M.C. Añón. Crystallization of waxes in sunflowerseed oil: Effects of an inhibitor, 684
PFEILSTICKER, K. See Spitzer, V.
PIERALISI, G. See Lanzani, A.
PILOSOF, A.M.R. See Bernardi Don, L.S.
PLATTNER, R.D. See Hou, C.T.
PONZETTI, A. See Lanzani, A.
PRASADA RAJU, N. See Husain, S.
PRATT, C.A. See Jonnalagadda, S.S.
PRIOR, D.E. See Omara-Alwala, T.R.
PRIOR, E.M., V.S. Vadke, and F.W. Sosulski. Effect of heat treatments on canola press oils. I. Non-triglyceride components, 401
V.S. Vadke, and F.W. Sosulski. Effect of heat treatments on canola press oils. II. Oxidative stability, 407
PROCTOR, A., and S. Palaniappan. Desorption of soy oil lutein from rice hull cristobalite with polar solvents, 493
See Palaniappan, S.
PRONK, W., M. van der Burgt, G. Boswinkel, and K. van 't Riet. A hybrid membrane-emulsion reactor for the enzymatic hydrolysis of lipids, 852
PRZYBYLSKI, R., and N.A.M. Eskin. Phospholipid composition of canola oils during the early stages of processing as measured by TLC with flame ionization detector, 241

R

RAHMAN, I.A. See Gordon, M.H.
RAHMANI, M., and A.S. Csallany. Chlorophyll and β-carotene pigments in Moroccan virgin olive oils measured by high-performance liquid chromatography, 672
See Chimi, H.
RAJONHSON, O., C. Rocrelle, M. Delmas, and A. Gaset. Characterization of lipids extracted from pickled lambskins by a new industrial degreasing process, 585
RAKOFF, H. See Adlof, R.O.
RAMALINGASWAMY, P.A. See Lakshminarayana, G.
RAMAMURTHI, S., P.R. Bhirud, and A.R. McCurdy. Enzymatic methylation of canola oil deodorizer distillate, 970
RANEY, K.H. Optimization of nonionic/anionic surfactant blends for enhanced oily soil removal, 525
RAO, B.V.S.K., and R. Subbarao. A facile route for synthesis of long-chain *rac*-1-S-alkylglycerols, 646
REED, D.W. See Hogge, L.R.
REJANO-NAVARRO, L. See Mínguez-Mosquera, M.I.
RENNIE, B.D., and J.W. Tanner. Fatty acid composition of oil from soybean leaves grown at extreme temperatures, 106
REYNHOUT, G. The effect of temperature on the induction time of a stabilized oil, 983
REYNOLDS, T., J.V. Dring, and C. Hughes. Lauric acid-containing triglycerides in seeds of *Umbellularia californica* Nutt. (Lauraceae), 976
RHEE, J.S. See Kim, S.M.
RIBOSA, I. See de la Maza, A.
RIZVIL, S.S.H. See Kashulines, P.
ROATH, W.W. See Knapp, S.J.
ROCRELLE, C. See Rajonhson, O.
ROGINSKII, V.A. See Kortenska, V.D.
ROIJERS, E.C. See Birker, P.J.M.W.L.
ROTHFUS, J.A. See Hagemann, J.W.
RYAN, III, T.W. See Knothe, G.

S

SABHARWAL, P. See Jonnalagadda, S.S.
SAEED, M.T. See Mustafa, J.
SAGI, N. See Arishima, T.
See Koyano, T.
SAKAMOTO, M. See Watanabe, S.
SALANITRO, J.P. See Kravetz, L.
SÁNCHEZ-GÓMEZ, A.H. See Mínguez-Mosquera, M.I.
SÁNCHEZ-MUNIZ, F.J. See Cuesta, C.
SARKAR, S., and D.K. Bhattacharyya. Nutrition of rice bran oil in relation to its purification, 956
SASTRY, G.S.R. See Husain, S.
SATO, K. See Arishima, T.
See Koyano, T.
SATO, T., S. Kawano, and M. Iwamoto. Near infrared spectral patterns of fatty acid analysis from fats and oils, 827
SAUER, J.D. See Smith, K.R.
SCHMIDT, S. See Simon, P.
SCHMOLKA, I.R. A comparison of block copolymer surfactant gels, 206
SCHNEIDER, G.R. See Conkerton, E.J.
SCHNEPF, M., G. Spencer, and J. Carlat. Chemical and sensory characteristics of stored menhaden oilsoybean oil blends, 201
SCHUFFENECKER, L. See Kapseu, C.
SCHWIRTLICH, E. See Djarmati, Z.
SCOTT, K.C., and J.D. Latshaw. Effects of commercial processing on the fat-soluble vitamin content of menhaden fish oil, 234
SÉBÉDIO, J.L., J. Kaitaranta, A. Grandgirard, and Y. Malkki. Quality assessment of industrial prefried french fries, 299
See Wolff, R.L.
SEGURA, J.A. See Herrera, M.L.
SEMPORÉ, G., and J. Bézard. Determination of molecular species of oil triacylglycerols by reversed-phase and chiral-phase high-performance liquid chromatography, 702
SENG, C.E. See Liew, K.Y.
SESIKERAN, B. See Srinivasa Rao, P.
SESSA, D.J., and T.C. Nelsen. Chemical inactivation of soybean protease inhibitors, 463
SHEN, C.F. See deMan, L.
SHIBAMOTO, T. See Macku, C.
See Tamura, H.
SHIMIZU, S., H. Kawashima, K. Akimoto, Y. Shinmen, and H. Yamada, Production of odd chain polyunsaturated fatty acids by *Mortierella* fungi, 254
See McNeill, G.P.
SHIN, H-K. See Han, D.
SHIN, H-Y. See Yi, O-S.
SHINMEN, Y. See Shimizu, S.
ŠIMON, P., A. Čelkova, and S. Schmidt. A simplified Horiuti-Polanyi scheme for the hydrogenation of triacylglycerols, 74
SIMONEAU, C., M.J. McCarthy, R.J. Kauten, and J.B. German. Crystallization dynamics in model emulsions from magnetic resonance imaging, 481
SIMPSON, T.D. Phospholipase D activity in hexane, 176
SINGH, B.P.N. See Pathak, P.K.
SMITH, D.L. Comparison of salt thickening of conventional and peaked alcohol ether sulfates, 629
SMITH, K.R., J.E. Borland, R.J. Corona, and J.D. Sauer. High active alkyldimethylamine oxides, 619
SMITH, K.W. See Cebula, D.J.
SNYDER, H.E. See Canessa, C.E.
See Clark, P.K.
See Nieh, C.D.
SNYDER, J.M., T.L. Mounts, and R.K. Holloway. An analysis scheme for estimation of crude oil quality, 285
T.L. Mounts, and R.K. Holloway. Volatiles from microwave-treated, stored soybeans, 744
SOLOZABAL, R. See Virto, M.D.
SONNET, P.E., and J.A. Gazzillo. Evaluation of lipase selectivity for hydrolysis, 11
SOSULSKI, F.W. See Prior, E.M.
SPEISKY, H. See Valenzuela, A.
SPENCER, G. See Schnepf, M.
SPITZER, V. GC-MS characterization (chemical ionization and electron impact modes) of the methyl esters and oxazoline derivatives of cyclopropenoid fatty acids, 963
F. Marx, J.G.S. Maia, and K. Pfeilsticker. Identification of conjugated fatty acids in the seed oil of *Acioa edulis* (Prance) syn. *Couepia edulis* (Chrysobalanaceae), 183
F. Marx, J.G.S. Maia, and K. Pfeilsticker. Occurrence of conjugated fatty acids in the seed oil of *Couepia longipendula* (Chrysobalanaceae), 440
SRIDHAR, R., G. Lakshminarayana, and T.N.B. Kaimal. Modification of selected Indian vegetable fats into cocoa butter substitutes by lipase-catalyzed ester interchange, 726
SRINIVASA RAO, P., P. Udayasekhara Rao, and B. Sesikeran. Serum cholesterol, triglycerides and total lipid fatty acids of rats in response to okra (*Hibiscus Esculentus*) seed oil, 433
STRICKMAN, D. See Kissa, E.
SUBBARAO, R. See Kale, V.
See Rao, B.V.S.K.
See Vijayalakshmi, P.
SUNDAR RAO, K. Cyclopropenoid fatty acids of six seed oils from Malvaceae, 518
SUZUKI, A. See Murata, M.
SUZUKI, K. See Tariq Saeed, M.

T

TAESCHLER, C.H. See Andrikopoulos, N.K.
TAGLIANI, L.A. See Knapp, S.J.
TAKAGI, T. See Miyashita, K.
TAKEZOE, R. See Miyagawa, K.
TALLEY, L.D. See Geissler, P.R.

AUTHOR INDEX

TALOU, T. See Benjelloun, B.
TAMURA, H., and T. Shibamoto. Antioxidative activity measurement in lipid peroxidation systems with malonaldehyde and 4-hydroxy nonenal, 941
TANNER, J.W. See Rennie, B.D.
TARIQ SAEED, M., R. Agarwal, M.W.Y. Khan, F. Ahmad, S.M. Osman, T. Akihisa, K. Suzuki, and T. Matsumoto. Unsaponifiable lipid constituents of ten Indian seed oils, 193
TATSUMI, M. See Yoshida, H.
TAYLOR, D.C. See Hogge, L.R.
TESTA, F. See Frega, N.
THOMOPOULOS, C.D. See Economou, K.D.
TORO-VAZQUEZ, J.F., O.E. García-L., and L.L. Guerrero-E. Adsorption isotherms of squash (*Cucurbita moschata*) seed oil on activated carbon, 596
TOTANI, Y., and S. Hara. Preparation of polyunsaturated phospholipids by lipase-catalyzed transesterification, 848
TRANI, M., F. Ergan, and G. André. Lipase-catalyzed production of wax esters, 20
See Ergan, F.
TÜRKAY, S., and H. Civelekoğlu. Deacidification of sulfur olive oil. I. Single-stage liquid-liquid extraction of miscella with ethyl alcohol, 83
and H. Civelekoglu. Deacidification of sulfur olive oil. II. Multistage liquid-liquid extraction of miscella with ethyl alcohol, 818

U

UDAYASEKHARA RAO, P. See Srinivasa Rao, P.
UNDERHILL, E.W. See Hogge, L.R.
USUKI, R. See Miyazawa, T.

V

VADKE, V.S. See Prior, E.M.
VAJDI, M. See Nawar, W.W.
VALENZUELA, A., S. Nieto, B.K. Cassels, and H. Speisky. Inhibitory effect of boldine on fish oil oxidation, 935
VAN DER BURGT, M. See Pronk, W.
VAN DOLAH, F.M. See Icenhour, T.P.
VAN SCHAICK, M.A. See de Jong, S.
VAN SOEST, T.C. See Birker, P.J.M.W.L.
See de Jong, S.
VAN 'T RIET, K. See Pronk, W.
VASCONCELOS, A.M.P. See Gonçalves, M.
VIJAYALAKSHMI, P., R. Subbarao, and G. Lakshminarayana. Preparation and surface-active properties of the sodium soaps, mono- and diethanolamides and diol and triol sulfates of cycloaliphatic C_{21} di- and C_{22} tricarboxylic acids, 133
VIRTO, M.D., J.M. Lascaray, R. Solozabal, and M. de Renobales. Enzymic hydrolysis of animal fats in organic solvents at temperatures below their melting points, 324
VISHWANADHAM, B. See Lakshminarayana, G.

W

WADA, T. See Boki, K.
WALDMANN, C., and R. Eggers. De-oiling contaminated bleaching clay by high-pressure extraction, 922
WAN, P.J. See Covey, J.E.
WANG, Y., and M.H. Gordon. Effect of phospholipids on enzyme-catalyzed transesterification of oils, 588
WANG, Y-J., L.A. Miller, and P.B. Addis. Effect of heat inactivation of lipoxygenase on lipid oxidation in lake herring (*Coregonus artedii*), 752
WARD, O.P. See Bajpai, P.
See Bajpai, P.K.
WATANABE, S., T. Fujita, M. Sakamoto, H. Kamaru, and H. Kawahara. Characteristic properties of cutting fluid additives derived from fatty alcohols, 44
H. Kawahara, and T. Kuramochi. Adducts of cyclic acid anhydrides and fatty amines as anti-rust additives in water-based cutting fluids, 92
WEI, L.S. See Che Man, Y.B.
WHITE, P.J. See Duve, K.J.
See Yan, P.S.
WOLFF, R.L., and J.L. Sebedio. Geometrical isomers of linolenic acid in low-calorie spreads marketed in France, 719
WOLLENBERG, K. Quantitative triacylglycerol analysis of whole vegetable seeds by ^{1}H and ^{13}C magic angle sample spinning NMR spectroscopy, 391

Y

YAMADA, H. See Shimizu, S.
YAMAGAKI, K. See Akimoto, M.
YAMANE, T. See McNeill, G.P.
YAMAOKA, H. See Hirose, Y.
YAMAOKA, M., M.J.H. Carrillo, T. Nakahara, and K. Komiyama. Antioxidative activities of tocotrienols on phospholipid liposomes, 114
YAMASHITA, N. See Che Man, Y.B.
YAN, P.S., and P.J. White. Linalyl acetate and methyl silicone effects on cholesterol and triglyceride oxidation in heated lard, 763
YANG, B., and J. Chen. Analysis of neutral lipids and glycerolysis products from olive oil by liquid chromatography, 980
YANISHLIEVA, N.Vl. See Kortenska, V.D.
YAZAWA, K. See Akimoto, M.
YEH, AN-I, J.H. Liang, and L.S. Hwang. Separation of fatty acid esters from cholesterol in esterified natural and synthetic mixtures by supercritical carbon dioxide, 224
See Liang, J.H.
YI, O-S., D. Han, and H-Y. Shin. Synergistic antioxidative effect of tocopherol and ascorbic acid in fish oil/lecithin/water system, 881
See Han, D.
YOKOSUKA, M. See Murata, M.
YOSHIDA, H., M. Tatsumi, and G. Kajimoto. Relationship between oxidative stability of vitamin E and production of fatty acids in oils during microwave heating, 566
YOSHIMURA, H., Y. Endo, and S. Hashimoto. NMR study on sulfonation of internal olefins, 623
YOUSIF, G. See Kamal-Eldin, A.

Z

ZHU, Y., A. Masuyama, Y. Kirito, and M. Okahara. Preparation and properties of double- and triple-chain surfactants with two sulfonate groups derived from N-acyldiethanolamines, 539
ZHU, Y-P., A. Masuyama, and M. Okahara. Preparation and surface-active properties of new amphipathic compounds with two phosphate groups and two long-chain alkyl groups, 268
ZOLLWEG, J.A. See Kashulines, P.